

Suvarna Mahal



RAMBAGH PALACE
JAIPUR



SUVARNA MAHAL

Rajput valour, glory and grandeur- this is the essence that prevails at the Suvarna Mahal or “The Golden Palace”, originally the regal banquet room of the royals. Renowned British designer Sir Anthony Millbank provided the basic design. The walls were covered with exclusive ivory damask and the finest silk available in India at that time. The high ceiling was enhanced with replicas of post-Renaissance frescos painted by an Italian prisoner of war hired by Dr. Swinton Jacob, the architect of the palace, who gave a touch of European elegance to the palace interiors.

The Italian chandeliers and the Italian alabaster marble lamps added grandeur to the serene beauty of the Suvarna Mahal.

The palace was equipped with a huge teak banqueting table for eighty guests. Each guest at that table had one personal valet to attend to their needs. The chairs were upholstered in buff velvet embroidered with the Jaipur coat-of-arms. The flags and the battle honours of Jaipur armed forces were mounted on the walls. Numerous silver and gilt trophies were displayed here along with Victorian silver vases.

Since the time Rambagh Palace hosted its guests in the main dining room, the flags and the battle honours have been replaced by huge mirrors, but the décor and the old-world charm of Rajputana courtesy remain as before. We encourage guests to relive the splendour and the lives of royal princes and the princesses while dining at the Suvarna Mahal.

At Suvarna Mahal, the culinary philosophy is “Slow Cooking” in almost all the dishes. It speaks about creating a memorable dining experience for all the patron guests. There is a great focus on sourcing of ingredients from the prominent cities of India to maintain authenticity and top quality. The quintessential selection of cuisines spins around the three renowned culinary centres of our country – Rajasthan, Awadh and Punjab. The characteristics of the cuisines is aromatic and tasteful with vitality of one’s palate. A greater level of inspiration has been taken from royal kitchens and their recipes.





APPETIZERS



Chaap ka Soola

279 Kcal/100 gms



| Lamb chops, chillies, hung yoghurt, mustard oil

3900



Suvarna Mahal Khushk Raan

160 Kcal/100 gms



| Slow cooked leg of lamb, ghee roasted, spiced curry, gold leaf

3300



Peeli Mirch ka Tandoori Jheenga

100 Kcal/100 gms



| Char grilled prawns, yellow chilli, hung yoghurt

3100



Boti Kebab, Sheermal Tacos

214 Kcal/100 gms



| Lamb morsels, coriander leaf, fresh mint, pickled onions, mini sheermal

2750



Murgh Barra Kebab

166 Kcal | 100 gms



| Prime cuts of chicken, hung yoghurt, dehydrated mint, fenugreek, clove oil

2200



Makhmali Seenkh Kebab

99 Kcal/100 gms



| Minced chicken, green chillies, mint, roasted Bengal gram, fresh cream and butter

2100



An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

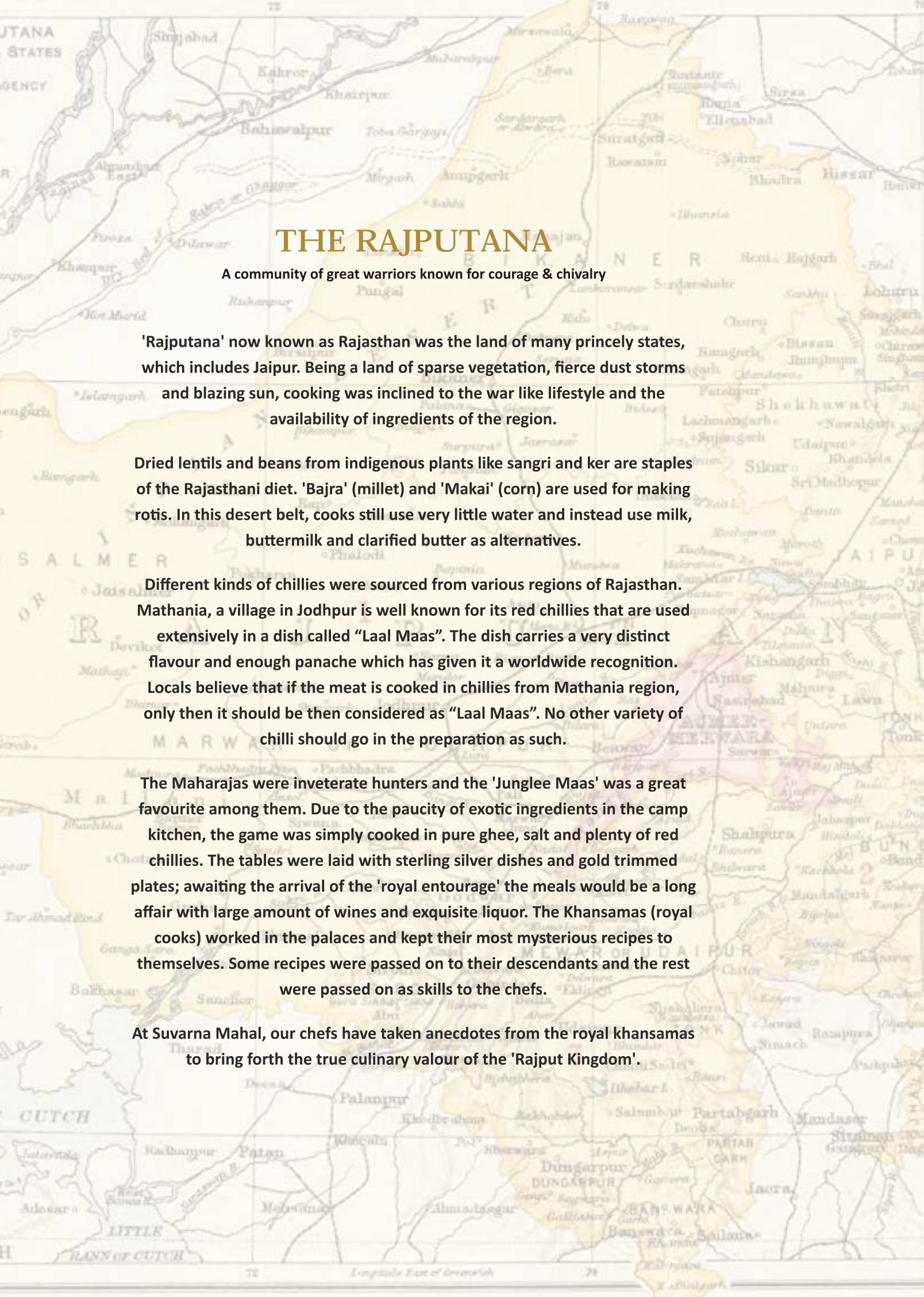
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Vegetarian Non-vegetarian Suvarna Mahal's Signature Spice level





THE RAJPUTANA

A community of great warriors known for courage & chivalry

'Rajputana' now known as Rajasthan was the land of many princely states, which includes Jaipur. Being a land of sparse vegetation, fierce dust storms and blazing sun, cooking was inclined to the war like lifestyle and the availability of ingredients of the region.

Dried lentils and beans from indigenous plants like sangri and ker are staples of the Rajasthani diet. 'Bajra' (millet) and 'Makai' (corn) are used for making rotis. In this desert belt, cooks still use very little water and instead use milk, buttermilk and clarified butter as alternatives.

Different kinds of chillies were sourced from various regions of Rajasthan. Mathania, a village in Jodhpur is well known for its red chillies that are used extensively in a dish called "Laal Maas". The dish carries a very distinct flavour and enough panache which has given it a worldwide recognition. Locals believe that if the meat is cooked in chillies from Mathania region, only then it should be then considered as "Laal Maas". No other variety of chilli should go in the preparation as such.

The Maharajas were inveterate hunters and the 'Junglee Maas' was a great favourite among them. Due to the paucity of exotic ingredients in the camp kitchen, the game was simply cooked in pure ghee, salt and plenty of red chillies. The tables were laid with sterling silver dishes and gold trimmed plates; awaiting the arrival of the 'royal entourage' the meals would be a long affair with large amount of wines and exquisite liquor. The Khansamas (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs.

At Suvarna Mahal, our chefs have taken anecdotes from the royal khansamas to bring forth the true culinary valour of the 'Rajput Kingdom'.



APPETIZERS

 	Kathal Pepper Fry, Sheermal Tacos 235 Kcal 100 gms   	Pulled jackfruit, browned onions, mint leaf, pickled onion rings, mini sheermal	2000
 	Mewe aur Mawe ki Seenkh 218 Kcal 100 gms   	Assortment of vegetables, apricots and raisins, skewered	2000
	Bharwan Khumb Anaardana 98 Kcal 100 gms 	Char grilled field mushrooms, gratinated with cheese, fresh pomegranate, mint	1750
 	Paneer ka Soola 117 Kcal 100 gms   	Cottage cheese, pickled garlic, Kashmiri chilli, hung yoghurt marinade	1750
	Dahi ke Kebab 97 Kcal 100 gms  	Spiced yoghurt patties, fresh herbs, pan seared	1750
	Nimona Tikki 132 Kcal 100 gms   	Green pea kebabs, asafoetida, yellow chilli, royal cumin, cheese	1750

 Moluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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SHORBA

-  **Murgh Badaam ka Shorba** 1000
195 Kcal | 100 gms | Spiced chicken broth, almonds, coriander leaf
  

-   **Kaley Moti ka Ark** 950
192 Kcal | 100 gms | Black chick peas, coriander leaf, roasted cumin, lime
  

SORBET

-  **Aam Papad ka Sorbet** 950
100 Kcal | 100 gms | Mango puree, dehydrated mango preserve, fresh mint

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AWADH

The city of Perfumes and Immense Affection

Awadh, as it used to be proudly addressed in the royal era of Nawabs got its name from Sanskrit. A-Wadh would actually mean something that cannot be destroyed or killed. The modern-day city of Lucknow still carries the regal characteristics of Tehzeeb (respect stored underneath one's tongue), Nafasat (sophistication) and Nazakat (delicate character) in its culture.

It was Nawab Asaf ud Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The Awadhi chefs or 'Rakaabdaars' as they were called, created dishes to impress the royal guests. The famous 'Galawat ke kebab' was conjured for the aged Nawab who had barely any teeth left to chew, hence this kebab was given a "melt in mouth" texture. The rakaabdaars reversed the convention that the art of cooking evolves with the eating habits of the people in society.

Awadhi cuisine is famous world over for its kebabs, aromatic curries, breads and an overall rich cuisine. The cuisine is methodical with a great level of instinct involved. A lot is focused on the doneness of ingredients and none of the dishes are overly spiced at any given point in time. Yes, it is also believed that the level of complexity matches the classical French gastronomy. Many grand gourmets also believe in a philosophy of "What Lyon is to France, Lucknow is to India" in terms of excellence in culinary.

The beauty of Awadhi cuisine is that there is a predominant usage of spices, medicinal ingredients and perfumes in the dishes prepared but what comes on the table of the diners is perfectly strained, aromatic extract and a melt in mouth preparation.

MAINS

	Jheenga Tawa Masala 204 Kcal 100 gms   	Prawns, peppers, chillies, cracked pepper, pounded spices, finished on a cast iron pan	3100
	Nalli Nihari 371 Kcal 100 gms   	Lamb shanks cooked on dum, aromatic spices, fried onions, mustard oil	2750
	Rajputana Laal Maas 279 Kcal 100 gms  	Prime cuts of lamb, mathania chilli extract, yoghurt, browned onions whole spices, ghee	2450
	Safed Maas 260 Kcal 100 gms  	Prime cuts of lamb, silky nut enriched curry, whole spices	2450
	Suvarna Mahal Butter Chicken 219 Kcal 100 gms  	Tandoori malai chicken, silky tomato curry, butter, fenugreek	2300
	Dhundhar Murgh 162 Kcal 100 gms  	Chicken, raw mango, fresh mint, ginger	2300
	Murgh Hadoti 252 Kcal 100 gms   	Prime cuts of chicken, grounded spices, garlic	2300
	Badami Murgh Qorma 399 Kcal 100 gms  	Chicken simmered in a mildly spiced curry, enriched with almonds, whole spices	2300

 Moluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten
  Crustaceans
  Mustard
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PUNJAB

The land of five rivers & Epicurean Maharajas

Punjab, the land of five rivers, perhaps the most appropriate land with plenty of resources, lends its glory to this rich and robust cuisine. The earliest references to the region's food are found in the Vedas, which dates back 6000 years ago. Symbols like 'dugdh' (dairy), 'ghrit' (clarified butter), 'dahi' (curd), 'gandhum' (wheat) are synonymous with the cuisine. The land of Punjab also gave birth to the religious system of feeding people after they have offered prayers at the holy temples. This was known as “Langar” which prepared nutritious meals for every member of the society irrespective of caste, religion, social status etc.

Since the days of Maharaja Ranjit Singh, Lahore, which came in undivided Punjab, was the imperial seat of power. His summer palace in Amritsar, a truly remarkable landmark, transformed Punjabi cuisine which is celebrated as one of the most popular cuisines throughout the world. He would relish “Mutton Beli Ram” and “Kali Dal” prepared by his cook Beli Ram. These apparently became an all-time favourite of the Maharaja. In a similar fashion, Maharaja Bhupinder Singh of elevated the art and culinary of Punjab, particularly Patiala.

'Tandoori' became the popular delicacies of the region remain the nation's pride. Huge earthen ovens are half buried in the ground and heated with coal fires lit below. Marinated meat, chicken, fish, paneer (Indian cheese), rotis and naans (Indian breads) of many types are cooked in this unique oven and the results are delicious!

Punjab sets itself apart from rest of the cuisines. It is believed to have bigger variety of vegetarian dishes as compared to any other. It is probably the only cuisine which has grand old ladies still owning complete control of the kitchen and the recipes are passed on from grandmothers to mothers and then to daughters so on and so forth. Interestingly, right from the regal era of the Maharajas and the kings, men have also been known to cook good food with great passion, quintessentially on Sundays with their beloved drink watching them do so...

Even today, the staple in Punjab is grains, vegetables and milk products and it goes without saying that even the most affluent would not miss the ambrosial “kali dal, sarson da saag with makke di roti” a delectable green leafy preparation cooked in earthen pots and eaten with corn bread.

The proverbial essence of life till date in Punjab is “vibrant culture, rich agricultural heritage, spirituality and the grand old cuisine”

MAINS

 Dal Bati Choorma 195 Kcal 100 gms 	Whole wheat dumplings, assortment of five lentils, ghee, mild spices, whole wheat crumble	2400
  Shekhawati Gattey 146 Kcal 100 gms 	Gram flour dumplings, mustard, chillies, yoghurt, fenugreek	2000
  Amritsari Wadi, Charra Aloo aur Mattar 109 Kcal 100 gms 	Dehydrated spiced lentil dumplings, baby potatoes, green peas in a thin tomato-based curry, enhanced with ghee	2000
  Phuldhari Kofta 444 Kcal 100 gms 	Cottage cheese dumplings, core of prunes, pistachios, nut enriched curry, gold leaf	2000
  Sangri Dakh Khada Masala 167 Kcal 100 gms 	Wild beans, pickling spices, raisins	1900
   Bhuna Palak Paneer 301 Kcal 100 gms 	BBQ cottage cheese, sauteed spinach, garlic, burrata crumble, malai	1900
 Gobhi Rajwadi 67 Kcal 100 gms 	Spiced cauliflower, smoked with cardamom, pounded spices, ghee	1900
 Aloo Katliyan 58 Kcal 100 gms 	Slivered potatoes, fresh ginger, curry leaf, mustard seeds, caraway seeds & fresh coriander	1900

 Moluscs
  Eggs
  Fish
  Lupin
  Soya
  Milk
  Peanuts
  Gluten
  Crustaceans
  Mustard
  Nuts
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SIDE DISHES

	Dal Suvarna Mahal 502 Kcal 100 gms 	Black lentils, kidney beans, milk, white butter, fresh tomato puree, dehydrated fenugreek, gold leaf	1900
	Baghaar ki Dal 80 Kcal 100 gms 	Yellow lentils, jakhiya mustard seeds, Himalayan chillies, dry red chillies, garlic, fresh Himalayan pearl coriander, fenugreek	1900
	Peepey waley Chholey 303 Kcal 100 gms 	Chick peas, dehydrated pomegranate, pounded spices, classically finished inside a tin, masala potatoes	1900

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SELECTION OF RICE

 	Gosht Biryani 175 Kcal 100 gms	Prime cuts of mutton, yoghurt, fried onions, whole spices, long grain basmati rice	2300
 	Dum ki Murgh Biryani 175 Kcal 100 gms	Prime cuts of chicken, yoghurt, fried onions, whole spices, long grain basmati rice	2200
 	Subz Dum Biryani 215 Kcal 100 gms	Selection of seasonal vegetables, yoghurt, fried onions, whole spices, long grain basmati rice	2000
	Khushka 100 Kcal 100 gms	Saffron rice	900
	Ghee Bhaat 100 Kcal 100 gms	Steamed rice with ghee	650

SELECTION OF INDIAN BREADS

 	Truffle and Brie Cheese Kulcha 365 Kcal 100 gms	Brie cheese, truffle pate, truffle oil	650
  	Paratdaar Aloo Kulcha 474 Kcal 100 gms	Layered kulcha encased with spiced potato, green chillies, fresh coriander, dehydrated pomegranate	600

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	Khameeri Roti 371 Kcal 100 gms 	Refined flour bread prepared using a cultured dough	600
	Naan-e-Bah Khummach 147 Kcal 100 gms 	Semolina and whole wheat bread, poppy seeds, fennel	600
	Naan Suvarna Mahal 204 Kcal 100 gms 	Red chilli, nigella seeds, jalapeno, sesame, fresh coriander and mint	550
	Bajre ki Roti 106 Kcal 100 gms 	Millet bread with ghee	500
	Missi Roti 147 Kcal 100 gms 	Gram flour, Indian spices, ghee, scallions, fenugreek	500
	Tandoori Roti 124 Kcal 100 gms 	Whole wheat bread	500
	Laccha Paratha 124 Kcal 100 gms 	Plain/mint/green chilli/red chilli	500
	Phulka 62 Kcal 100 gms 	Puffed whole wheat bread	500

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DESSERTS

 Poached Pears 351 Kcal 100 gms 	Saffron, honey, cardamom, orange peel, vanilla pod, rose petal ice cream	1150
 Suvarna Mahal Shahi Tukda 332 Kcal 100 gms 	Saffron milk-soaked bread, layered with rabdi, nuts, rose petals	1150
 Mawa Malai Ghewar 163 Kcal 100 gms 	Saffron rabdi, nuts, gold leaf	1150
 Narangi Brulee 87 Kcal 100 gms 	Orange Brulee flavoured with saffron and pistachio	1150
 Assamese Black Rice Kheer 399 Kcal 100 gms 	Black rice cooked in milk, enhanced with rose	1150
 Angoori Rasmalai 179 Kcal 100 gms 	Tender milk dumplings soaked in sweetened milk	1150
 Kesar Pista Kulfi 147 Kcal 100 gms 	Reduced milk, dry fruits, saffron, rose syrup	1150
 Pushkar Gulab Ice Cream 153 Kcal 100 gms 	Homemade rose petal ice cream	1150

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